

# Wisconsin Department of Public Instruction



Please join us for:

## Standardized Recipes

If you find you are puzzled by the steps involved in standardizing school recipes or simply need a refresher on the process, this session is for you. Learn how to standardize recipes during this fun, interactive, hands on learning activity. This workshop will count for 3 credit hours for the Professional Standards Requirements.

**3:45 – 6:45 P.M.**

  <b>Please register no later than the Friday prior to the session you plan to attend.</b>	<b>Monday April 24, 2017</b>  Indian Community School 10405 W.St.Martin's Rd Franklin, WI 53132  Hosts: Natalia Woehl and Staff	<b>Tuesday April 25, 2017</b>  Rio High School 411 Church Street Rio, WI 53960  Hosts: Sara Meixner and Staff	<b>Wednesday April 26, 2017</b>  Adams Friendship High School 1109 E. North Street Adams, WI 53910  Hosts: Vicki Marcucci and Staff
	<b>Monday May 1, 2017</b>  Bowler School District 500 S Almon St. Bowler, WI 54416  Hosts: Vicky Jolitz and Staff	<b>Tuesday May 2, 2017</b>  Phillips High School 990 Flambeau Ave Phillips, WI 54555  Hosts: Terra Gastmann and Staff	<b>Wednesday May 3, 2017</b>  McDonell Area Catholic High School 1316 Bel Air Blvd Chippewa Falls, WI 54729  Hosts: Dan Rider and Staff

Click here to register online: [Register Today!](#)

Or register by faxing attached form to 608-267-0363; or email [laura.paella@dpi.wi.gov](mailto:laura.paella@dpi.wi.gov).

**Please register early as class size is limited.**

Participants are welcome to bring a school recipe that needs to be standardized.

(See agenda on reverse side)

## About Small Victories

While the sessions focus primarily on the small school environment, all School Food Authorities are invited to attend Small Victories training including administrative staff, nutrition directors, school managers, and line staff. Training sessions will be held in a fun, informal atmosphere with an emphasis on networking and group activities. The cost is free and the only requirement is a positive attitude and a desire to create *Small Victories* in your school nutrition program.



### Agenda

**3:45 – 4:00 pm – Registration, Networking, and Welcome**

**4:00 – 4:45 pm – Standardized Recipes Presentation**

**15 minute break**

**5:00– 6:30 pm – Practice Makes Perfect – Hands On Learning**

**6:30 – 7:00 pm – Meal and Networking**

**Standardized Recipes:** Preparing meals for students in school nutrition programs is an important task which includes knowing how many servings and what portion sizes are available in a standardized recipe. Standardized recipes are a source of documentation for the meal pattern and crediting requirements that are required by USDA.

**Practice Makes Perfect – Hands on Learning:** This session promises to offer fun and interactive involvement in learning various methods of standardizing recipes and how to credit them. Participants will be placed in groups to practice how to calculate and credit standardized recipes. One of these groups will collaborate to provide food demonstrations which capture standardized recipes techniques.

Small Victories Courses count as Continuing Education Credits (CEUs) and Specialized Training Hours (STH) for USDA professional standards and School Nutrition Association (SNA) certification.



This institution is an equal opportunity provider.

